



Neptune Dinner

Thursday, March 19, 2009

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Hong Kong, China

Maitre d'Hôtel Josef Widmar Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Homemade Gravlax

With Crisp Potato Cake, Honey Mustard Dressing and Garden Lettuce

South Pacific Clam Chowder with Potatoes

Filet Mignon "Mermaid"

Grilled Filet Mignon, Accompanied by a Giant Jumbo Shrimp, Served with Sauce Béarnaise, Green Beans, Broiled Tomato and Pommes Pont Neuf

Bugs Bunny

Carrot and Zucchini Cake, Vanilla Tapioca and Blood Orange Ice Cream

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat and sodium by offering these special selections:

Asparagus en Fête

Marinated Green Asparagus with Olive Oil, Fresh Herbs, Tomato and Black Olives

Broiled Fresh Pacific Yellow Fin Tuna

With Wok-Fried Baby Bok Choy, Jasmine Rice, and Red Onion Confit

Sugar-Free Raspberry Pudding

VEGETARIAN SELECTIONS

Commander's Salad - Crunchy Lettuce Tossed with Tangy Dressing, Pineapple Bits, Cashew Nuts and Red Onions

Roasted Vegetable Broth with Vegetable Pearls

Forest Mushroom Risotto

With Grilled Mini Vegetable Brochette and Braised Fennel

Sugar-Free Lemon Mille Feuille

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay Reserve, "C" Vineyards and Winery 2007 \$36.00

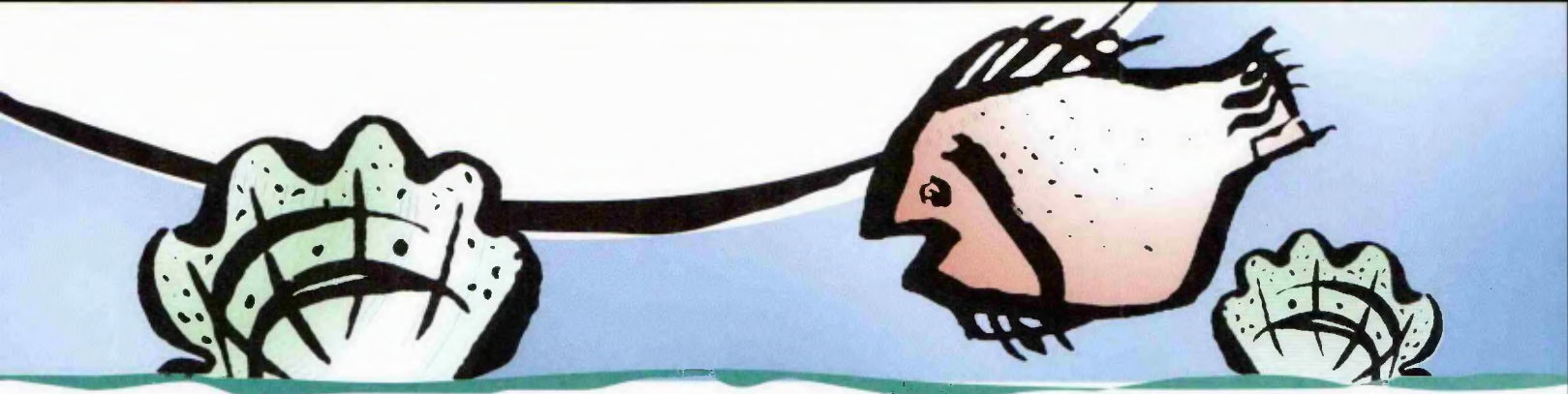
By the Glass: Sauvignon Blanc, "Lahn," St. Michael Eppan, Alto Adige, Italy 2007 \$9.50

Red Wine

By the Bottle: Châteauneuf du Pape "Domaine la Roquette,"

Rhône Valley, France 2004 \$52.00

By the Glass: Chianti Classico, Fattoria Fontodi, Tuscany, Italy 2005 \$10.00



APPETIZERS

Crisp Shrimp Roll with Cilantro and Plum Sauce

Homemade Gravlax

With Crisp Potato Cake, Honey Mustard Dressing and Garden Lettuce

Asparagus en Fête

Marinated Green Asparagus with Olive Oil, Fresh Herbs, Tomato and Black Olives

Chilled Melon Cocktail Flavored with Malibu Liqueur

SOUP AND SALAD

South Pacific Clam Chowder with Potatoes

Essence of Beef with Vegetable Pearls

Chilled Passion Fruit and Mango Soup with Blueberries and Prosecco

Low-sodium soups are available upon request

Commander's Salad - Crunchy Lettuce Tossed with Tangy Dressing,
Pineapple Bits, Cashew Nuts and Red Onions

Sliced Tomatoes and Buffalo Mozzarella Cheese,
Drizzled with Pesto and Balsamic Vinaigrette

*Traditional favorite dressings available, plus today's specials:
Fat-Free Gazpacho or Low-Calorie Chili-Lime Dressing*

PASTA SPECIAL

Fusilli with Baby Shrimp, Leeks, Tomatoes, Garlic and Parsley

SALAD ENTRÉE

Venison Tenderloin Salad - Pink-Roasted Canadian Venison Tenderloin in
Herb Bread Coat Served on Mesclun Lettuce, Tossed with Blackberry Balsamico,
Served with Blue Cheese Crumbles, Grapes and Toasted Hazelnuts

MAIN FARES

Broiled Fresh Pacific Yellow Fin Tuna

With Red Onion Confit, Jasmine Rice, Wok-Fried Baby Bok Choy,
and Apple Cider Vinaigrette

Old Fashioned Crab Cake

Served on Grilled Purple Potatoes, Mini Vegetable Sticks, Garlic Aioli,
Topped with Fine Herb Salad and Crystal Salsa

Filet Mignon "Mermaid"

Grilled Filet Mignon, Accompanied by a Giant Jumbo Shrimp,
Served with Sauce Béarnaise, Green Beans, Broiled Tomato and Pommes Pont Neuf

Whole-Roasted Apricot-Glazed Cornish Game Hen

With Vegetable Gratin, Asparagus and Thyme-Flavored Chicken Gravy

Upon your request, these Traditional Main Fares are also available:

*Broiled Red Snapper with Green Asparagus, Mashed Potatoes, Vegetables and Red Wine Shallot-Beurre Blanc;
or Grilled Sirloin Steak, Served with Sauce Béarnaise, Broiled Tomato, Broccoli Roses and Baked Potato*

SIDE ORDERS

Broccoli Roses Broiled Tomato Bok Choy Mashed Potatoes
Spaghetti with Tomato Sauce

*Upon request, dishes are available without sauce, and main courses can be served as half portions.
Vegetables are also available steamed, without butter or salt.*



Neptune Dinner Dessert

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Maitre d'Hôtel Josef Widmar Executive Chef Markus Nufer

Executive Pastry Chef Josef Ehammer

SWEET FINALE

Our Executive Pastry Chef Josef Ehammer has selected these Sweet Creations for this evening:

Bugs Bunny

Carrot and Zucchini Cake, Vanilla Tapioca and
Blood Orange Ice Cream

Cherry Blossom

Black Forest Cake, Chilled Cherry Soup and Frosted Maraschino Mousse

SUGAR-FREE

Raspberry Pudding with Sugar-Free Vanilla Ice Cream

Lemon Mille Feuille

CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherbets are also available:

Tahitian Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Apple Crumble Tartlet with Cinnamon Ice Cream

Vanilla, Cookie Dough, or Dulce de Leche Ice Cream

With Your Choice of Toppings

Freshly Frozen, Nonfat Simply Vanilla or Chocolate Fudge Yogurt

Refreshing Tequila Sunrise Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Please check with your Senior Waiter for tonight's cheese selection

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Bottle:

Eiswein, Alois Kracher, Burgenland, Austria 2005 \$38.00

Dessert Wine by the Glass:

Vin Santo, Isola e Olena, Tuscany, Italy 1999 \$8.50